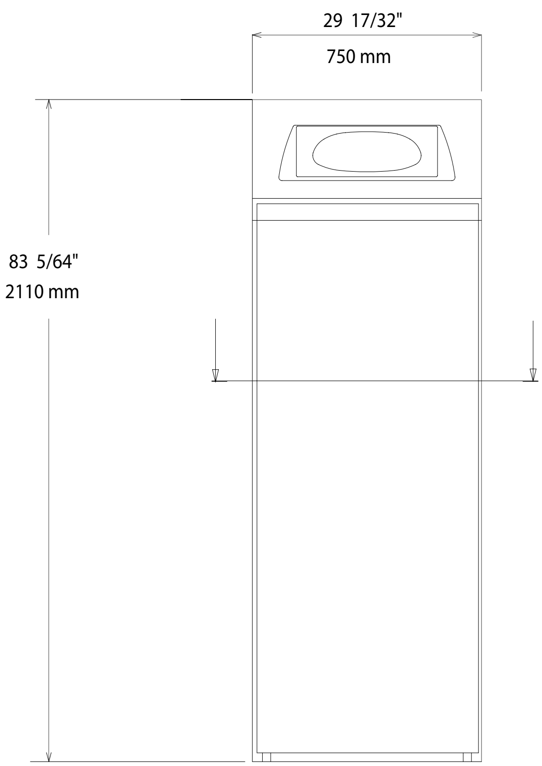
INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS
ISTRUZIONI DI INSTALLAZIONE, FUNZIONAMENTO E MANUTENZIONE
INSTRUCTIONS D'INSTALLATION, D'UTILISATION ET DE MAINTENANCE
INSTRUCCIONES DE INSTALACIÓN, USO Y MANTENIMIENTO

"ROLL-IN SMART" ELECTRONIC CONTROL
CONTROLLO ELETTRONIC0 "ROLL-IN SMART"
CONTRÔLE ÉLECTRONIQUE "ROLL-IN SMART"
CONTROL ELECTRÓNICO DEL "ROLL-IN SMART"

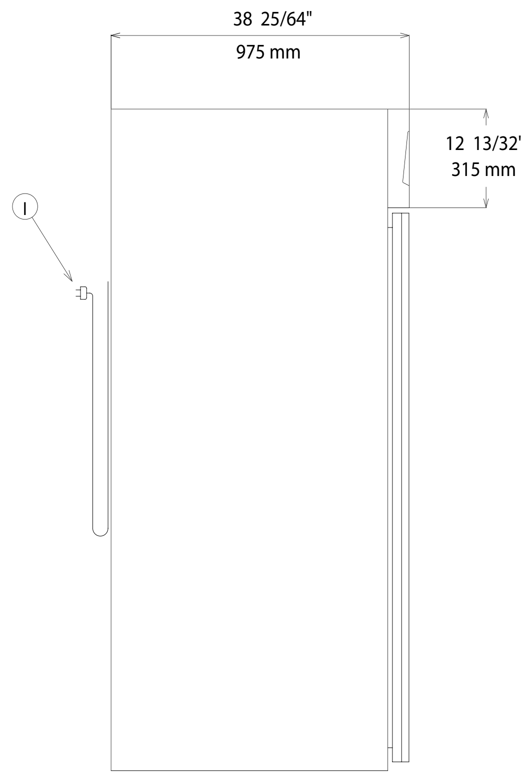
PART NO. **5957 411 01**
VERSION 2 2005.12

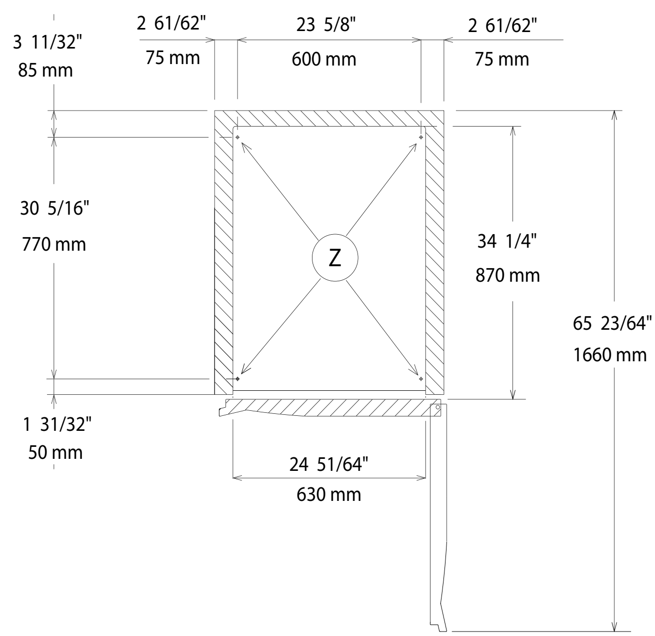
INSTALLATION DIAGRAM
SCHEMA DI INSTALLAZIONE
SCHÉMA D'INSTALLATION
DIAGRAMA DE INSTALACIÓN

FRONT VIEW
VISTA FRONTALE
VUE DE FACE
VISTA FRONTAL



SIDE VIEW
VISTA LATERALE
VUE DE CÔTÉ
VISTA LATERAL





TOP VIEW
VISTA SUPERIORE
VUE DE DESSUS
VISTA SUPERIOR

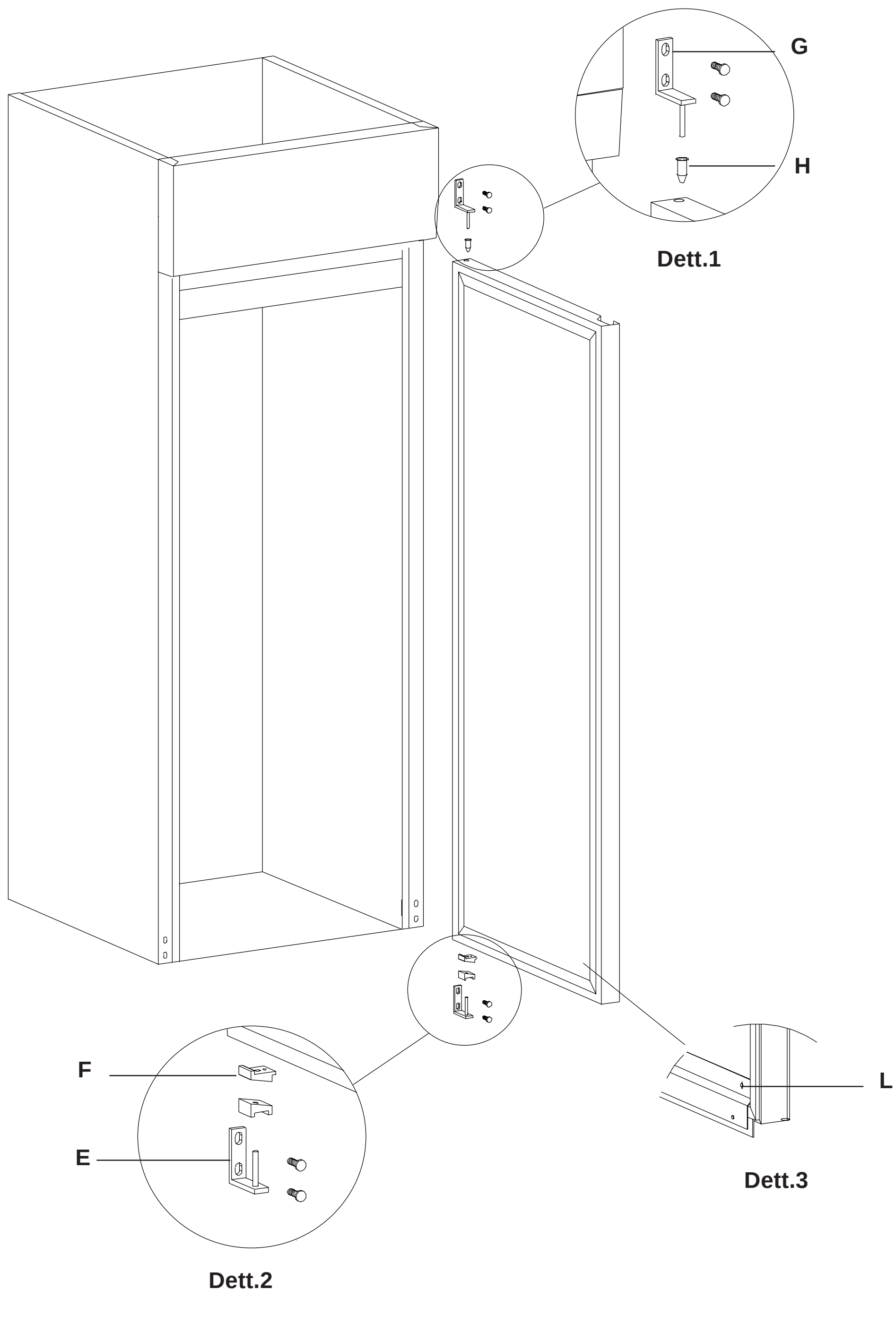
I = electrical connection
Z = bolt holes for floor fastening

I = connessione elettrica
Z = fori per bulloni fissaggio a pavimento

I = branchement électrique
Z = trous de boulon pour fixation au sol

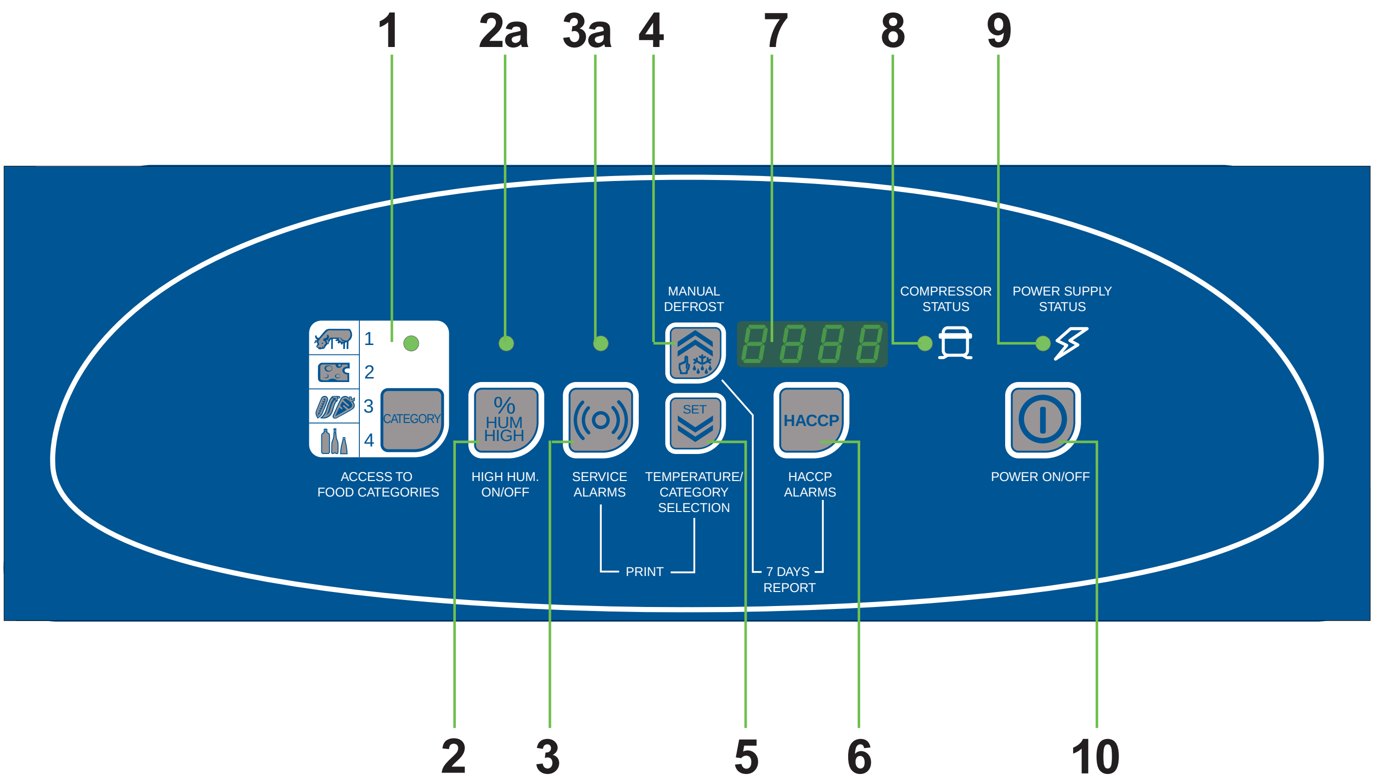
I = Conexión eléctrica
Z = Orificios para pernos de anclaje en el suelo

REVERSING OPENING OF THE DOOR
INVERSIONE APERTURA DELLE PORTE
INVERSION DU SENS D'OUVERTURE DE LA PORTE
CAMBIO DE DIRECCIÓN DE APERTURA DE LA PUERTA



CONTROL PANEL
PANNELLO COMANDI

PANNEAU DE COMMANDE
PANEL DE CONTROL



USA

1 - Access to Food Categories button
2 - High humidity ON/OFF button
2a - High humidity indicator light
3 - Service alarms button
3a - Service alarms indicator light
4 - Manual defrost / UP button
5 - Set temperature / Category selection / DOWN button
6 - HACCP alarms button
7 - Display
8 - Compressor status indicator light
9 - Power supply status indicator light
10 - Power ON/OFF button

FR

1 - Bouton ACCESS TO FOOD CATEGORIES
2 - Bouton HIGH HUMIDITY ON/OFF
2a - Témoin lumineux HIGH HUMIDITY
3 - Bouton SERVICE ALARMS
3a - Témoin lumineux SERVICE ALARMS
4 - Bouton MANUAL DEFROST / UP
5 - Bouton TEMPERATURE / CATEGORY SELECTION / DOWN
6 - Bouton HACCP ALARMS
7 - Affichage
8 - Témoin lumineux COMPRESSOR STATUS
9 - Témoin lumineux POWER SUPPLY STATUS
10 - Bouton ON/OFF

IT

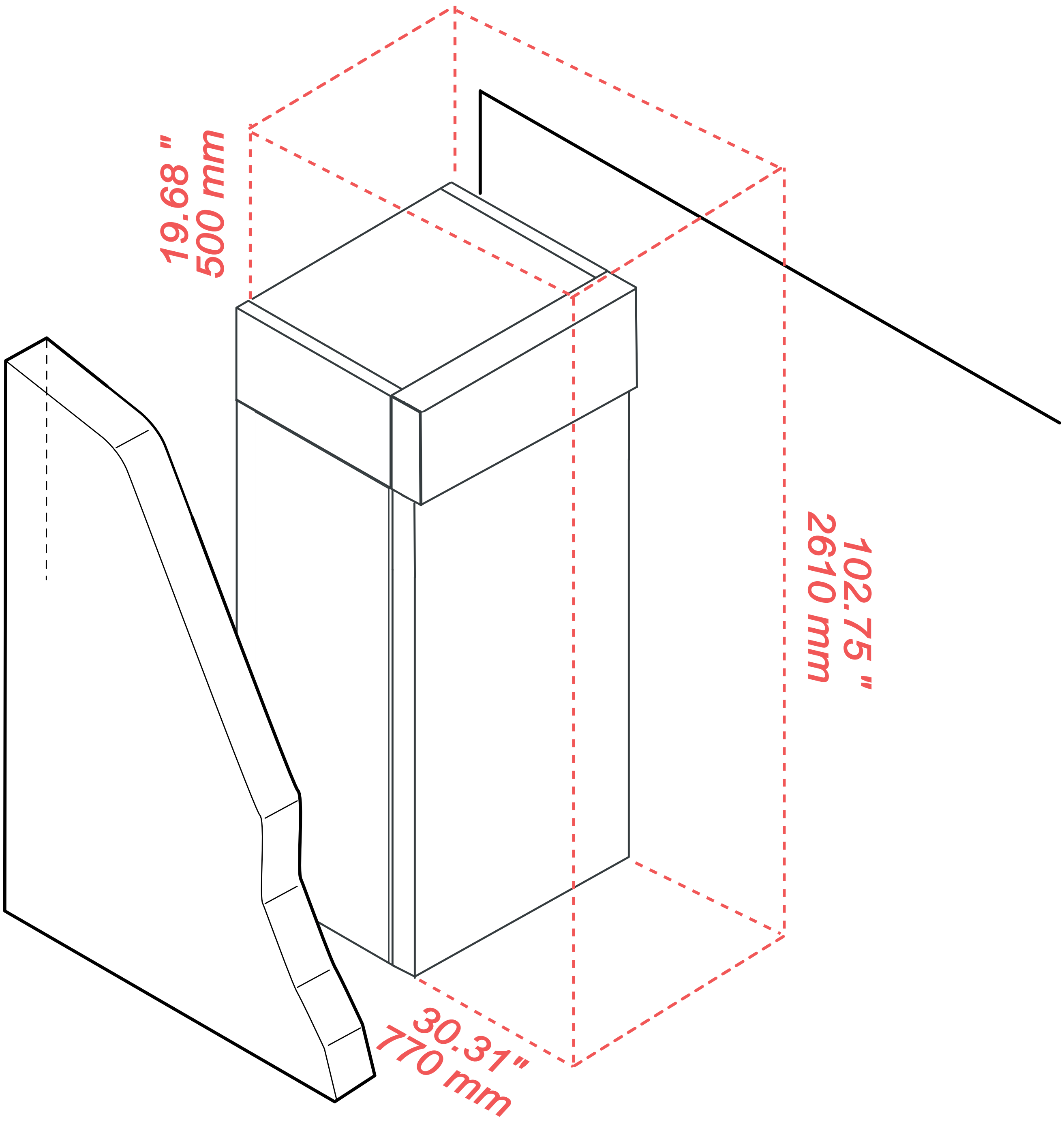
1 - Accesso al pulsante per le categorie degli alimenti
2 - Pulsante ON/OFF umidità elevata
2a - Spia elevata umidità
3 - Pulsante allarmi di servizio
3a - Led allarmi di servizio
4 - Pulsante di sbrinamento manuale UP/ DEFROST
5 - Pulsante inferiore Impostazione temperatura / Selezione categoria
6 - Pulsante Allarmi HACCP
7 - Display
8 - Spia stato compressore
9 - Spia stato alimentazione
10 - Pulsante ON/OFF

ES

1 - Botón de acceso a las categorías de alimentos
2 - Botón High humidity ON/OFF
2a - Luz indicadora de alta humedad
3 - Botón de alarmas de servicio
3a - Luz indicadora de alarmas de servicio
4 - Botón Manual defrost / UP
5 - Botón Set / Category / DOWN
6 - Botón de alarmas HACCP
7 - Indicador
8 - Luz indicadora de estado del compresor
9 - Luz indicadora de estado del suministro eléctrico
10 - Botón de encendido/apagado ON/OFF

FUNCTIONAL SPACES
SPAZI FUNZIONALI

ESPACES FONCTIONNELS
ESPACIOS FUNCIONALES



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Cette page est intentionnellement laissée blanche
Esta página ha sido dejada en blanco de manera intencional

USA

TABLE OF CONTENTS

SAFETY INSTRUCTIONS

To reduce the risk of fire, electrical shock, or injury when using your appliance, please follow these basic precautions including the following:

- Read all instructions before using your appliance.
- This Manual does not cover every possible condition and situation that may occur. Use common sense and caution when installing, operating and maintaining this appliance.
- FOR YOUR SAFETY DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.
- The installation of this unit must conform to local codes or, in the absence of local codes, to all National Codes governing plumbing, sanitation, safety and good trade practices.
- **BEFORE SERVICING, DISCONNET THE ELECTRICAL SERVICE AND PLACE A RED TAG AT THE DISCONNECT SWITCH TO INDICATE WORK IS BEING DONE ON THAT CIRCUIT.**
- **NOTICE:** CONTACT YOUR AUTHORIZED SERVICE COMPANY TO PERFORM MAINTENANCE AND REPAIRS.
- **NOTICE:** Using any parts other than genuine factory manufactured parts relieves the manufacturer of all warranty and liability.
- **NOTICE:** Manufacturer reserves the right to change specifications at any time without notice.
- **WARNING:** The equipment warranty is not valid unless the appliance is installed, started and demonstrated under the supervision of a factory trained installer.
- **WARNING:** The unit must be installed by Personnel who are qualified to work with electricity and plumbing. Improper installation can cause injury to personnel and/or damage to the equipment. The unit must be installed in accordance with applicable codes.

SAVE THESE INSTRUCTIONS

A.1 GENERAL INFORMATION

A.1.1 FOREWORD
The purpose of this manual is to provide the necessary information for the correct installation, operation, use and maintenance of the appliance.
Consequently, the manual and all the technical documentation enclosed with the appliance must be kept with the appliance at all times so that they can be consulted by the technician or end user. It is important to inform the appliance user about regulations concerning safety during and after installation.
Read the instructions in the manual carefully before carrying out any operation whatsoever on the appliance, as they give important information about the standards and rules governing its installation and safe use. **Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Failure to observe the instructions in this manual when carrying out any operations on the appliance will relieve the manufacturer of all liability. Also, the manufacturer declines any responsibility in the event of problems caused by the use of non-original spare parts.**
No part of this of this manual may be reproduced.

A.1.2 INTENDED USE AND LIMITATIONS
This appliance has been designed for the refrigeration and preservation of foodstuffs. Any other use is to be considered improper.
ATTENTION: these appliances are not suitable for installation outdoors and/or in environments subject to natural elements (rain, direct sunlight, etc.).
The manufacturer declines all liability for any improper use of the product.

A.1.3 TESTING
Our appliances have been designed and optimised with laboratory testing to give high performance and efficiency. The product has gone through 100% testing and is ready for use. The certificates guaranteeing that the tests (visual inspection - electrical test - functional test) have been passed are included with the appliance and are included in specific enclosures (section D.6).

A.1.4 GENERAL SAFETY RULES
The appliance is manufactured in compliance with following directives:
- Hygiene: **ANSI / NSF 7**
- Safety: **UL 471**
- **CAN / CSA C22.2 No.120 - M91**

For models:
RI93RE1FEU, RI17RE1FU.

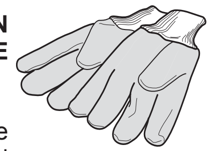
A.1.5 CUSTOMER'S RESPONSIBILITIES
A fused disconnect switch or a main circuit breaker (customer furnished) MUST be installed in the electric supply line for the appliance. It is recommended that this switch/circuit breaker have lockout/tagout capability. Before making any electrical connections to this appliance, check that the power supply is adequate for the voltage, amperage, and phase requirements on the rating plate. The customer also must provide a grounded electrical line cord of suitable capacity for the input specified on the data plate.

A.1.6 DATA PLATE POSITION
The data plate with all the appliance specifications is located on the refrigeration unit compartment at the top right hand side. There is also a plate bearing the appliance's PNC code and serial number located underneath the logo.

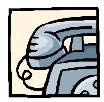
A.1.7 PHYSICAL SAFETY FEATURES, HAZARDS
The appliance has no sharp or projecting parts.
DANGER! DO NOT REMOVE. There are guards on the units to prevent access to components which require air movement.

B.1 INSTALLATION

WEAR PROTECTIVE GLOVES WHEN UNPACKING AND INSTALLING THE APPLIANCE.



Read these instructions carefully before attempting installation. Installation and initial startup should be performed by a qualified installer. Unless the installation instructions for this product are followed by a qualified service technician (a person experienced in and knowledgable with the installation of commercial equipment) then the terms and conditions on the Manufacturer's Warranty will be rendered void and no warranty of any kind shall apply.



IF IN DOUBT PLEASE CONTACT LOCAL SERVICE AGENCY.

B1.1 IMMEDIATE INSPECT FOR SHIPPING DAMAGE
The container should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If damaged equipment is received, either apparent or concealed, a claim must be made with the delivering carrier. Apparent damage or loss must be noted on the freight bill at the time of delivery. The freight bill must then be signed by the carrier representative (Driver). If the bill is not signed, the carrier may refuse the claim. The supplier can supply the necessary forms. A request for inspection must be made to the carrier within 15 days if there is concealed damage or loss that is not apparent until after the equipment is uncrated. The carrier should arrange an inspection. Be certain to hold all contents plus all packing material. Under no circumstances should a damaged appliance be returned to the manufacturer without prior notice and written authorization.

CAUTION:

the operations described below should be carried out in compliance with current safety regulations, with reference both to the equipment used and the operating procedures.

IMPORTANT: before moving the appliance, make sure that the load-bearing capacity of the lifting equipment to be used is suitable for the weight of the appliance.

B.1.2 REMOVING THE PACKAGING
B.1.2.1 Removing the packaging and handling
Cut the straps and remove the protective film, taking care not to scratch the sheet metal if scissors or blades are used. Remove the top (in cardboard), the polystyrene corners and the vertical protection pieces. For appliances with stainless-steel cabinets, carefully remove the protective film without tearing it, to avoid leaving glue stuck to the surface.
Should this happen, remove the traces of glue with a non-corrosive solvent, rinsing it off and drying carefully. It is advisable to go over all the s/steel surfaces with a rag soaked in vaseline oil, in order to form a protective film. Use a transpallet or fork-lift truck to lift appliances. Inserting the forks under the pallet, lift the appliance and carry it to the place of installation, making sure that the load is balanced.

WARNING:

during handling do not push or pull the unit: it may tip over or be damaged.

B.1.2.2 Disposing of the packing

Packing materials should be disposed of accordance with the binding laws in the country where the appliance is to be used. Recyclable plastic parts are marked as follows:

PE — **polythene:** outer wrapping, instructions booklet bag

PP — **polypropylene:** straps

PS — **polystyrene foam:** protective surround elements

pressed board: protective surround elements

B.2 TECHNICAL DATA

B.2.1 MATERIALS AND FLUIDS USED

All areas designed to come into contact with food are in steel or covered in non-toxic plastic material. An HFC refrigerant, in compliance with current legal standards, is used in the refrigerating units. The type of refrigerant gas used is stated on the data plate.

B.2.2 DIMENSIONS, PERFORMANCE AND CONSUMPTION

External dimensions:		
- Width	29.53”	750mm
- Depth with door closed	38.38”	975mm
- Depth with door open	65.35”	1660mm
- Height	83.07”	2110mm
Chamber dimensions:		
- Width	24.80”	630mm
- Depth	34.25”	870mm
- Height	66.81”	1697mm
Gross capacity	245.68 gal	930 liters
Power supply		120V 1Ph 60Hz
Internal temp. range	+32°F/+50°F	0°C/+10°C
Max. ambient temp.	+109.4°F	+43°C
Current input (°)		8A
Refrigerant charge R134a	0.595lbs	270 gr
Refrigerant capacity (R134a) (¹)		526 W
Refrigerant capacity (R134a) (²)		1137 W
No. and type of defrostings (*)		min 1 each 24h x max 30‘

(°) At room temperature 104°F/40°C.

(¹) At room temperature 89.6°F/32°C, condensation temperature 131°F/+55°C and evaporation temperature 14°F/-10°C.

(²) ASHRAE PERFORMANCE ambient temperature 89.6°F/ +32°C, condensation temperature 131°F/+55°C and evaporation temperature 44.96°F/+7.2°C.

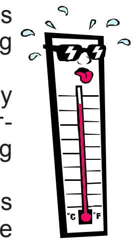
(*) Auto (by electronic board)

B.2.3 PHYSICAL SAFETY FEATURES, HAZARDS

The appliance has no sharp or projecting parts.

The guards for the mobile and live parts are bolted on to the cabinet to prevent accidental access.

B.2.4 POSITIONING



Install the equipment, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention instructions.

Place the appliance in a ventilated room and away from heat sources such as radiators or air-conditioning systems, in order to allow the cooling of the refrigerating unit components.

Never cover the condenser, not even temporarily, as this may jeopardise the operation of both the condenser and the appliance.

Make sure to position the appliance taking into consideration the space needed for door opening.

Pay particular attention to levelling of the floor on which the appliance stands, in order to ensure its optimal operation.

IMPORTANT:

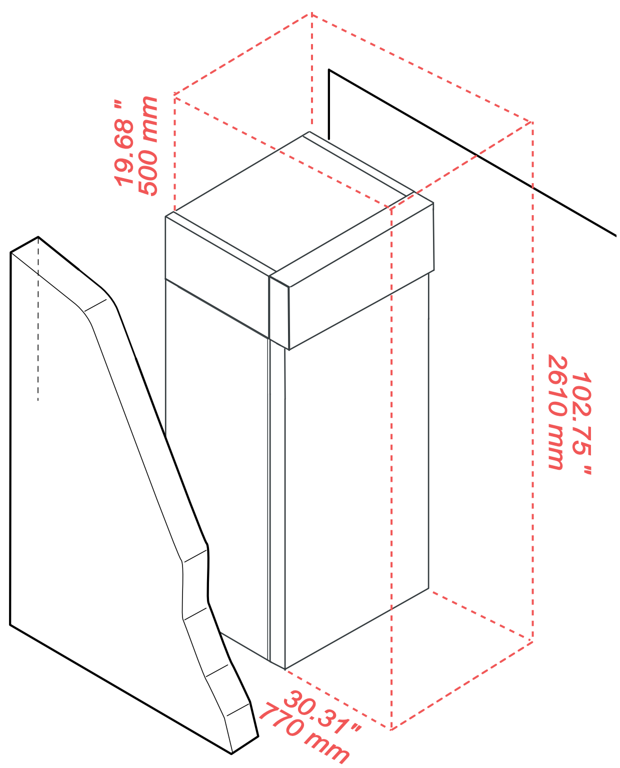
level the appliance, otherwise its operation could be compromised. The appliance must be sealed to the floor with silicone.



ADVICE:

the part of the floor on which the cabinet is placed should be physically insulated from the rest of the supporting surface by means of suitable thermal insulating material, and when possible, by means of a heat barrier.

For optimum appliance operation, please follow recommended spacing for equipment:



- between top of appliance and ceiling: approx. 19.7" / 500mm:
- to the sides of appliance: approx. 3.9" / 100mm;
- for door opening: approx. 30.3" / 770 mm.
- from floor to ceiling: approx. 8.5 ft / 2610mm

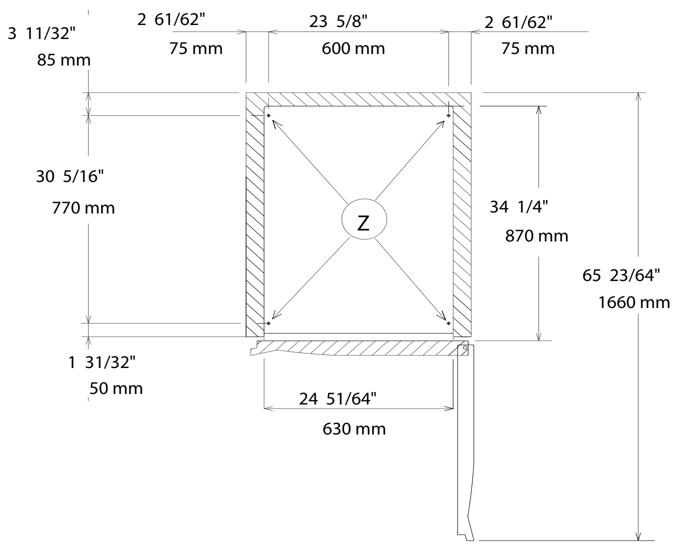
Should the appliance be installed in rooms where there are corrosive substances (chlorine, etc.), it is advisable to go over all the stainless steel surfaces with a cloth coated with vaseline oil, in order to form a protective film.

These appliances are designed to operate at ambient temperatures of up to 109.4°F/+43 °C.

Note: the power plug should be accessible even after having placed the appliance in its final position for installation.

ATTENTION:

the appliance must be anchored to the floor. To anchor to the floor, drill 4 holes, as shown in the installation diagram (see letter Z), and use metal expansion plugs.



NOTE: after anchoring the appliance to the floor, apply a silicone bead on the inside of the appliance between the bottom and the sides.

B.2.5 ELECTRICAL CONNECTION

When making the electrical connection, carefully comply with the information on the dataplate.

The appliance works on 120V/1ph/60Hz.

CAUTION:

Connection to the electrical mains must be carried out in accordance with current regulations and the standards required by the National Electric Code (NEC), known as NFPA 70.

Please check:

Connection to the main power must be carried out in accordance with binding rules and standards.

Before connecting, **make sure that:**

- The line cord has an efficient grounding connection and the main power frequency corresponds to that stated on the data plate. If you have doubts on the efficiency of the grounding connection have the circuit checked by a qualified technician.
- The appliance must be connected to the main power with a permanent connection.
- In order to protect the appliance from possible overloads or short-circuits, a fused disconnect switch or a main circuit breaker (customer furnished) MUST be installed in the electric supply line for the appliance. It is recommended that this switch/circuit breaker have lockout/tagout capability. Before making any electrical connections to this appliance, check that the power supply is adequate for the voltage, amperage, and phase requirements on the rating plate. The customer also must provide a grounded electrical line cord of suitable capacity for the input specified on the data plate.
- After making the connection and with the appliance running, check that the rated level does not fluctuate by ± 10%.

The connection must be made with cable of a suitable for amperage and voltage.

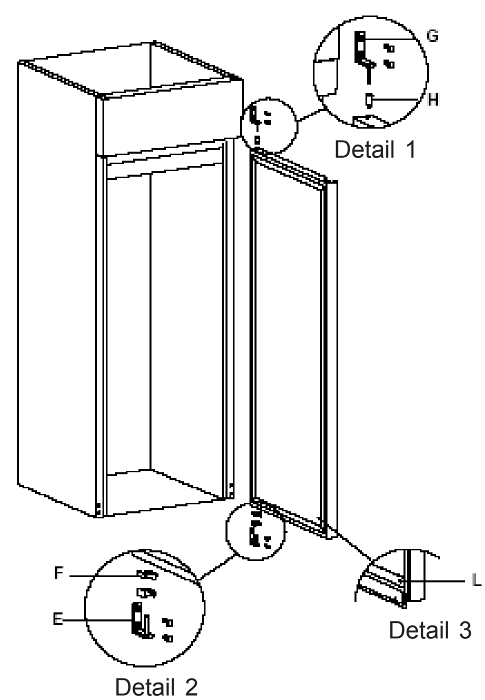
The manufacturer will accept no liability for any damage or injury resulting from the violation of the above rules or of the current electrical safety standards in the country where the appliance is used.

B.2.6 REVERSING OPENING OF THE DOOR

Roll-in appliances are normally supplied with opening to the right.

When changing direction of opening so that the door opens from left to right, proceed as follows:

- disconnect from the power supply;
- unscrew the screw in the middle of the control panel, turn the control panel;
- unscrew the two fixing bolts from bracket **"G"** (Detail 1);
- remove the door and turn it through 180° and reverse the position of the lower seal **"L"** (Detail 3);
- remove component **"F"** and fix it in place in the space pro vided under the plastic plug on the opposite side of the door;
- remove lower bracket **"E"** and refit it on the opposite side in the place provided (Detail 2);
- fix bracket **"G"** to the structure by screwing down the fixing bolts;
- refit the door;
- adjust the lower seal **"L"** (Detail 3), using the slotted holes, to improve door closure;
- refit the control panel;
- reconnect the power supply.

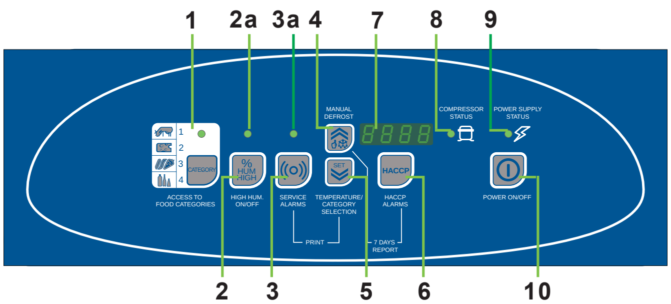


B.2.7 CHECKING HINGES

Have the hinges of the appliance checked every two years by a technician. If necessary, adjust and grease the hinges.

C.1 OPERATIONS and USER INSTRUCTIONS

C.1.1 CONTROL PANEL

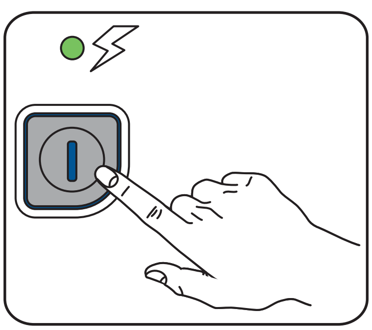


1 - Access to Food Categories button
2 - High humidity ON/OFF button
2a - High humidity indicator light
3 - Service alarms button
3a - Service alarms indicator light
4 - Manual defrost / UP button
5 - Set temperature / Category selection / DOWN button
6 - HACCP alarms button
7 - Display
8 - Compressor status indicator light
9 - Power supply status indicator light
10 - Power ON/OFF button

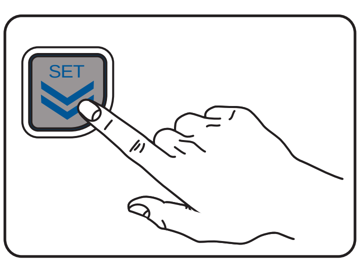
C.1.2 INITIAL SWITCH-ON AND TEMPERATURE ADJUSTMENT

The appliance features an **ON/OFF** switch for activating the appliance.

Turn on the appliance by pressing the **ON/OFF** button:



To set the chamber temperature, follow these steps:
- press and hold **SET/DOWN** button for 5 seconds,

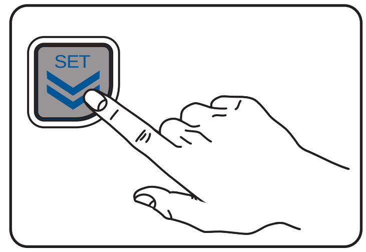


the **SET POINT** value appears on the display

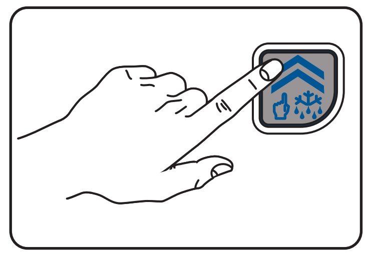


the **Unit of Measure Indicator light** starts flashing.

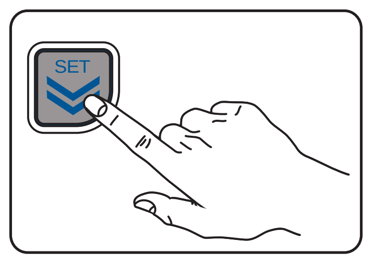
- To change the SET temperature, press **SET/DOWN** button or **MANUAL DEFROST/UP** button within 15 seconds



or

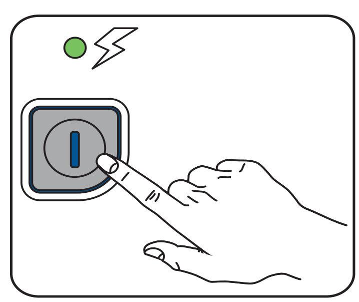


- To store the new set value, wait until it stops flashing to exit the program

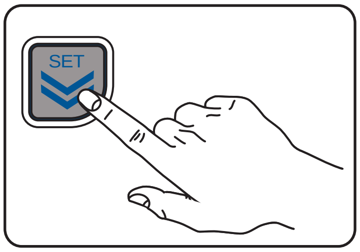


if a selection is not made after 15 seconds, the last value displayed will be confirmed automatically and the chamber temperature display is restored.

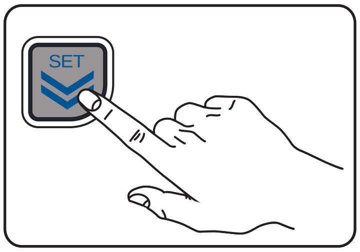
Example of setting:
- switch on the appliance



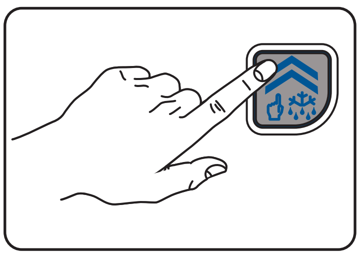
- **confirm the set temperature**



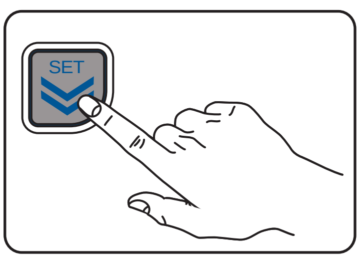
- **press SET/DOWN button or MANUAL DEFROST/UP button temperature**



or



- **To store the new set value, wait until it stops flashing to exit the program**



Here below the temperature range for the appliances:

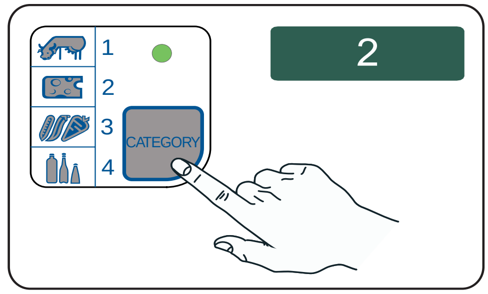
Position **"MIN"** = 32°F / 0°C
Position **"MAX"** = +50°F / +10°C

C.1.3 STORAGE USING CATEGORIES BUTTON

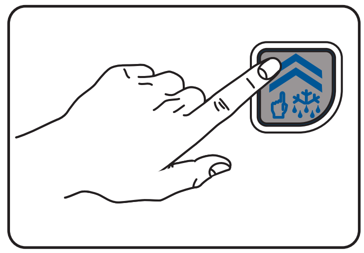
By selecting the **"CATEGORY"** of food to be preserved, the appliance creates the right balance between **temperature** and **humidity in the chamber** for optimum preservation of the particular product stored.

There are 4 pre-set categories:
CATEGORY n. 1 red meat
CATEGORY n. 2 cheese and meat dishes
CATEGORY n. 3 fruit and vegetables
CATEGORY n. 4 drinks.

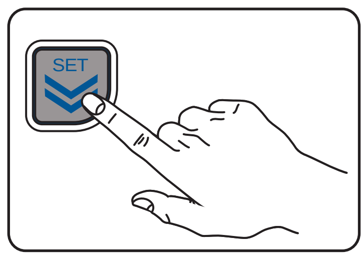
Keeping button pressed down will display the selected category;



if **"NONE"** is displayed, this means that the function is disabled.
To select the category, press **MANUAL DEFROST/UP** or **SET/DOWN** button

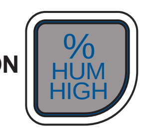


or



once selected, if a selection is not made after 5 seconds, the last category displayed will be confirmed automatically and stored.

C.1.4 "HIGH HUMIDITY ON/OFF" BUTTON



"HIGH HUMIDITY ON/OFF" button can be pressed to make the appliance operate with a high humidity level. An indicator light comes on when the high humidity function is selected.
With button pressed (High RU %):

- average humidity reading with ambient temperature **109.4°F/+43°C**, chamber temperature **35.6°F/+2°C:**

R.H. = ~ 75%

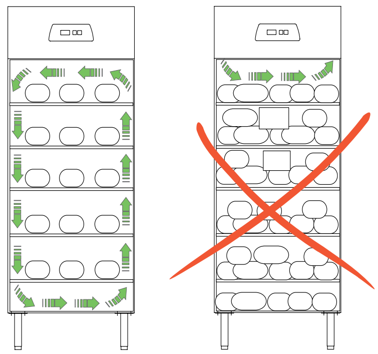
With button released (Low RU %):

- average humidity reading with ambient temperature **109.4°F/+43°C**, chamber temperature **35.6°F/+2°C:**

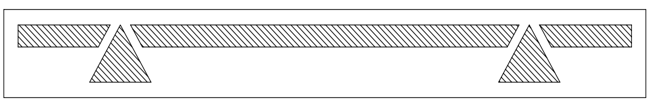
R.H. = ~ 65%

C.1.5 LOADING THE PRODUCT

Food must be evenly distributed inside the chamber (away from the door and back wall) in order to allow proper circulation of air.



There is a sticker inside the chamber indicating the maximum level of loading:



Cover or wrap food before placing it in the refrigerator and avoid putting hot foods or steaming liquids inside. Do not leave the door open longer than necessary when putting in or taking out products.

It is advisable to keep the keys in a place accesible only to authorized personnel. In order to avoid the use of the appliance by non-authorized people, it is advisable to lock it.

C.1.6 DEFROSTING

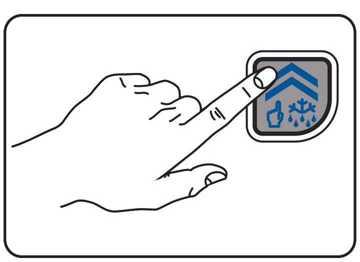
- Automatic defrosting

The appliance is equipped with an automatic defrost function. This function is indicated by the **"dEFr"** indicator light.

Defrost water is routed to a bowl, from where it evaporates automatically.

- Manual defrosting

The defrost cycle can be activated manually by pressing the **MANUAL DEFROST/UP button** for 5 seconds



During this function the **"dEFr"** indicator light stays on.

C.1.7 ALARMS

C.1.7.1 General description

We have available in the electronic board 2 type of alarm system:

- the **HACCP**
- the **SERVICE ALARMS**

The **HACCP** stores and manages the MAXIMUM CHAMBER HIGH TEMPERATURE ALARMS.

The **SERVICE ALARMS** stores and manages all the alarms available in the electronic board (except the "chamber high temperature" alarm).

C.1.7.2 HACCP



· ALARM CONDITIONS

- the display shows an alarm by the label "TEMP"
- pushing

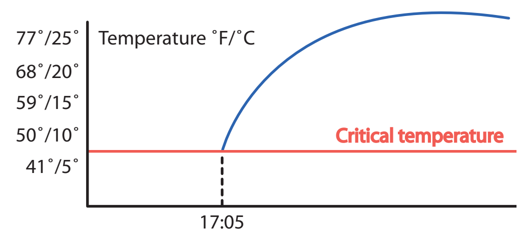


you get information on maximum temperature, time and date (day, month and year) alarm occured.

There are two possible situations:

a) the alarm is running
b) the alarm has occured

a) the alarm is running



HOW TO CHECK IT?

display: **rolling label**

i.e. "TEMP 78.8F / 26C"

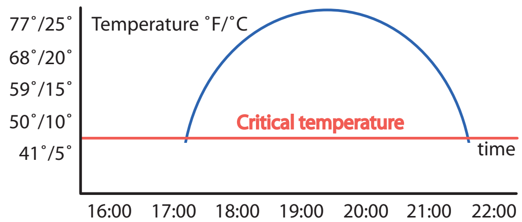
buzzer: **ON sound alarm**

WHAT IS RECORDED?

Press  : the buzzer is going OFF; then press again for 5 seconds and the alarm is showed (AL1).

Press  again: temperature, starting time and date are shown by a rolling label: **"TEMP 78.8F/26C Start 17.05 10-10-99 End----"**.

b) the alarm has occured



HOW TO CHECK IT?

display: **is showing the label "TEMP"**

buzzer: **ON sound alarm**

WHAT IS RECORDED?

Press  : the buzzer is going OFF; then press again for 5 seconds and the alarm is showed (AL1).

Press  again: maximum temperature inside, starting and ending time and date of the alarm are shown by a rolling label: **"TEMP 78.8F/26C Start 17.05 10-10-99 End----"**.

To have access to recorded **HACCP alarms** press  button for 4 seconds; now the display visualizes **HISt** and then **AL_1** (symbol of the alarm); this shows the last maximum chamber temperature alarm stored in the PCB.

Press  button to visualize the value of last maximum chamber temperature alarm. Now in the display we visualize:

- **TEMP 78.8F/26C** (type and value of maximum chamber temperature alarm)
- **Start time and date** (starting date and time of alarm)
- **End time and date** (ending date and time of alarm)

Press  button to return to visualize the symbol of the alarm (AL1). Press  button to visualize the next maximum chamber temperature alarm. If nothing is pressed within 10 seconds we go out from **HACCP** section.

· ***HOW TO CHECK THE OLD ALARMS?***

Keep pressed the button  : the display shows AL1 (the last alarm); to select all the other alarms (AL2, AL3, ...) press .

· ***HOW LONG ARE THE ALARMS RECORDED?***

Forever, or better, until the memory is out of space (maximum number of recorded alarms: 99).

C.1.7.3 SERVICE ALARMS 

To have access to **SERVICE ALARMS** press  button for 4 seconds; now the display visualizes the first SERVICE ALARM stored in the electronic board, for example **"b1"** (door open). Press the  button to visualize the next SERVICE ALARM stored in the electronic board. If the electronic board has not stored other SERVICE ALARMS, the display visualizes "----". If nothing is pressed within 5 seconds we go out from **SERVICE ALARMS**.

· ***HOW LONG ARE THE ALARMS RECORDED?***

Until you have seen the complete alarms list recorded. After that, they will remain stored 'till a new alarm occurs: the reset will be automatic.

· ***HOW TO FIND AN ALARM?***

- blinking led of alarm button
- buzzer ON (sound alarm)

· ***HOW TO CHECK THE ALARMS?***

Keep pressed the button  : the display is showing the last alarm (a label) occured and the buzzer is going OFF. In order to reset the alarm, press  until the display shows "----".

C.1.7.4 SERVICE ALARMS LIST

· Type "**b**" service alarms

b1	Door is open Microswitch is broken
b2	Reset HACCP memory
b3	The condenser is dirty Condenser fan is broken
b4	Missing supply Wrong plug positioning

· Type “**E**” service alarms

E1	Sensor short-circuited
E2	Sensor is broken or disconnected
E3	Sensor short-circuited
E4	Sensor is broken or disconnected
E5	Sensor short-circuited
E6	Sensor is broken or disconnected
E7	Sensor short-circuited
E8	Sensor is broken or disconnected
E9	Low chamber temperature
E10	Low evaporator temperature

C.1.7.5 ALARM MANAGING

· Whenever a high chamber temperature alarm occurs the display shows the label “TEMP” and the buzzer is active.

· To reset the buzzer press the 

button for 1 second.

· Whenever a type “**b**” service alarm occurs the display shows the label code of the alarm and the buzzer is active.

· Whenever a type “**E**” service alarm occurs the display shows the label code of the alarm and the buzzer is active. **IT IS NECESSARY TO CONTACT THE TECHNICAL ASSISTANCE.**

· To reset the buzzer press the  button for 1 second.

C.1.7.6 HACCP ALARM RESET

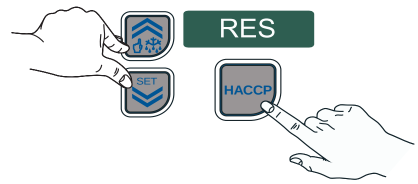
The maximum number of high chamber temperature recording alarms is 99.

Whenever the **memory is full** and a “**b2**” alarm occurs or at the **end of the year**, it is necessary to reset the memory in the following way:

· press the 

button until the label “HiSt” will appear;

· keep pressed together



until the display shows “**RES**”.

C.1.7.7 TROUBLESHOOTING GUIDE
(problems which can be solved immediately)

LABEL	*PROBLEM*	*ACTION*
b1	The door is open or microswitch is broken	Check the door, if it's ok, contact technical assistance center
b2	HACCP memory is full	Reset HACCP memory
b3	High temperature of condenser	Check the condenser, if it's cleaned or uncovered, contact technical assistance center
b4	Power failure	Check the power supply, if it's ok, contact technical assistance center

D.1 ROUTINE MAINTENANCE

Routine maintenance tasks can be performed by non-specialised personnel. When performing maintenance please follow the instructions closely, keeping safe at all times. **The manufacturer declines any responsibility for injury sustained from unsafe acts.**

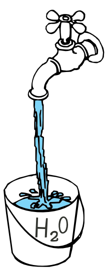
ATTENTION:

do not touch the appliance if hands and/or feet are wet. Before performing any cleaning or maintenance disconnect the appliance from the electrical source and carefully unplug the appliance. It is DANGEROUS AND UNADVISEABLE to remove the safety guards, AND IS NOT REQUIRED for routine maintenance. Wear protective gloves. Do not use scissors, screwdrivers and sharp objects on the cooling circuit.

D.1.1 CLEANING THE CABINET AND ACCESSORIES



Before using the unit, clean all the internal parts and accessories with warm water and either neutral soap or products that are over 90% biodegradable (in order to reduce the emission of pollutants into the environment), then rinse and dry thoroughly. Do not use solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders for cleaning. Coat the metal panels with protective vaseline oil. The trolleys must be cleaned with high pressure water jets. It is advisable to clean the chamber every week; increasing this frequency according to appliance use.





D.1.2 PRECAUTIONS IN THE EVENT OF PROLONGED DISUSE

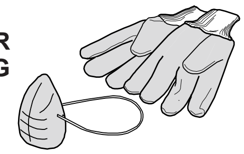
If the appliance is not going to be used for a long period, take the following precautions:

- switch the appliance off using the **ON/OFF** button;
- disconnect the circuit-breaker installed upline of the appliance;
- remove all food from the chamber and clean the interior and the accessories;
- leave the door ajar so that air can circulate inside the chamber, preventing the formation of unpleasant odors and mold;
- rub all the stainless steel surfaces vigorously with a cloth slightly dampened with vaseline oil, so as to cover them with a protective film;
- make sure that the premises is aired regularly.

D.2 MAINTENANCE TO BE PERFORMED BY TRAINED PERSONNEL ONLY

Non-routine maintenance tasks must be performed by an AUTHORIZED SERVICE AGENT.

USE APPROPRIATE SAFETY GEAR (GLOVES AND MASK) WHEN CARRYING OUT ANY MAINTENANCE OPERATION.



ATTENTION:

do not touch the appliance if hands and/or feet are wet. Before performing any cleaning or maintenance disconnect the appliance from the electrical source and carefully unplug the appliance. Do not remove safety guards. Wear protective gloves when cleaning the condenser. Do not use scissors, screwdrivers and sharp objects on the cooling circuit.

D.2.1 PERIODIC CLEANING OF CONDENSER

Periodic cleaning of the condenser unit depends on the frequency of use of the appliance. The condenser must be cleaned periodically to ensure the efficient operation of the appliance and its continued high performance over time. **It is DANGEROUS AND UNADVISEABLE to remove the safety guards.** It is advisable to thoroughly clean the condenser slits of the refrigerating unit at least once a month in a dusty environment or once every three months in a closed and clean environment. The condenser can be cleaned with a brush, provided the bristles are not made of steel or a material that can compromise good operation, or a vacuum cleaner to remove the dirt. Take maximum care not to bend the condenser fins, as this would cause a reduction in the heat exchange. Do not use pointed objects, as they may damage the condenser.

ATTENTION: the condenser is installed on the top of the appliance. Do not clean the appliance with jets of water.



D.2.2 REPLACING THE POWER SUPPLY CABLE

To replace the power supply cable proceed as follows:

- disconnect from the power supply;
- remove the electrical wiring protective cover;
- replace the power supply cable;
- refit the protective cover;
- reconnect to the power supply.

NOTE: if the power supply cable has to be replaced, the ground connection wire must be kept longer than the live and neutral wires.

D.3 HACCP CONNECTIONS (ACCESSORIES)

D.3.1 HACCP CONNECTIONS

Refer to the handbook enclosed with the kit for instructions on installing the accessories.

Basic system connection

The printer can provide a print-out of data collected by the probe connected to the electronic board. To do this, connect the serial cable (shielded) to the printer and the appliance itself. The serial cable connector is located behind the control panel.

Set the print interval (see **TPRN** parameter); and specify the type of report by setting the **"PRND"** parameter.

REPORT PRINT-OUTS

Report print-outs are produced automatically when the appliance is switched on.

The print-out contains data measured by electronic the board and indicates:
- the date and time of start-up, repeated every 20 lines of temperature;
- the chamber temperature at pre-set intervals (TPRN user parameter);
- the description of the type of alarm generated complete with the exact time of the start and end of the alarm;
- time of the start and end of defrosting.

D.4 TROUBLESHOOTING

D.4.1 QUICK TROUBLESHOOTING GUIDE

In some cases faults can be remedied easily and quickly. Below there is a list of possible faults and remedies:

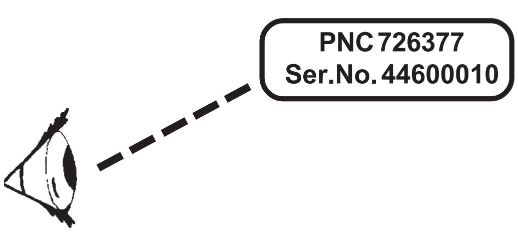
A. The appliance doesn't switch on:
- check that the main circuit breaker is powered.

B. The appliance does not reach the set internal temperature:
- check that the condenser is clean;
- check that the cycles have been set properly;
- check that the product has been loaded properly into the chamber;

C. The appliance is excessively noisy:
- check that the appliance is properly levelled. If it is unbalanced this could cause vibrations.
- check that the cabinet is not touching other units, as this may cause resonant vibrations.

If the defect persists after having carried out the above checks, contact the service center, remembering to give the following details:
- the nature of the fault;
- the appliance's PNC (production number code);
- the Ser. No. (appliance serial number).

Note: the data plate with all the appliance specifications is located on the refrigeration unit compartment at the top right hand side. There is also a plate bearing the appliance's PNC code and serial number located underneath the logo. **These are essential for identifying the type of appliance and date of manufacture.**



Example: PNC 726377 00 - Ser.No. 44600010
726377 00: Prostore Smart
44600010: manufactured in 2004, week 46, 10th item.

D.5 WASTE DISPOSAL AND DEMOLITION

D.5.1 WASTE STORAGE

At the end of the appliance's working life, make sure it is disposed of properly. Make sure you remove the doors before scrapping the appliance.

Special waste materials can be stored temporarily while awaiting processing for disposal and/or permanent disposal. In any event, the binding environmental protection laws in the country of use must be observed.

D.5.2 PROCEDURE FOR PRELIMINARY DISMANTLING OF THE APPLIANCE

All countries have different legislation; provisions laid down by the laws and the authorized bodies of the countries where demolition takes place are therefore to be observed.

In general terms, the refrigerator must be taken to a specialized collection/demolition center.

Dismantle the refrigerator and group the components together according to their chemical characteristics (plastic parts are marked with letters identifying the material). Bear in mind that the compressor contains lubricant oil and coolant, which can be recycled, and that the refrigerator components are classed as special waste that cannot be disposed of as urban waste. Make the appliance unusable by cutting off the power supply cable and removing the door and or locking mechanisms in order to avoid the risk of anyone becoming trapped inside.

DISMANTLING OPERATIONS MUST BE CARRIED OUT BY QUALIFIED PERSONNEL.

D.6 ENCLOSED DOCUMENTS

- Set of test and inspection documents
- Wiring diagram
- Installation diagram